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Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

- 1. (Currently Amended) A simple process for the preparation of safe, environmental friendly, and natural an antioxidant conserve composition comprising oleoresin from Indian curry leaves (Murraya Koenigii Spreng.), said process comprising steps of:
 - a. drying the washed <u>Indian curry</u> leaves at <u>a</u> temperature in the range of 30-80°C, for time duration ranging between from 2-10 hours.
 - b. powdering the dried <u>Indian curry</u> leaves into <u>a</u> coarse powder form—:
 - c. performing a column extracting extraction of the coarse powder form with a polar solvent preferably comprising acetone or an alkyl ketone with alkyl group, wherein the ratio of the coarse powder form to solvent is in the range of 1:5 !:7. 1:5-1:7 by weight;
 - d. removing the solvent, so as to obtaining obtain the antioxidant conserve composition comprising oleoresin from the extract by removing the solvent.
- 2. (Currently Amended) A <u>The</u> process as claimed in <u>of</u> claim 1, wherein the solvent is acetone <u>or acetone</u> and ethyl methyl ketone ethylmethylketone.
- 3. (Currently Amended) A <u>The</u> process as claimed in of claim 1, wherein removal of the solvent is removed at the a temperature in the range of 10-40°C.
- 4. (Canceled)

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5. (Canceled)

6. (Previously Presented) A The process as claimed in of claim 1, wherein the anti-oxidant antioxidant activity of the extract is in the range of 80 to 85%.

Claims 7-12 canceled.